

THE HOME, ITS PROBLEMS AND INTERESTS



CHILD'S SCHOOL FROCK.

A nobby little school frock, and one easily copied by amateur sewers, is shown in above illustration. The original of this was dark red challis. The skirt is full and plain and the blouse gathered to a band which joins with the skirt. The plastron front and square shoulder pieces are trimmed with two rows of narrow black velvet ribbon.

WITH ALL OUR BEAUTY DOCTORS OUR GRANDMOTHERS WERE PRETTIER

"Why," said the Girl Beautiful, holding up a tiny miniature of an old-fashioned lady in corkscrew curls, "were they so much more beautiful in those days than we are now? We have the science of creating a complexion down to the finest point, we have health culturists and beauty doctors and masseurs, and electric brushes and cold water baths, and hair renewers, and manicurists and figure specialists and modern tailors and dentists and—well, we have just everything except real old-fashioned beauty and good old-fashioned health. Now isn't that true—and why is it?"

"Because," said I, "we have only the science of beauty, while those dear old-fashioned ladies had the art. We talk theories, and form beauty clubs and try recipes, while they simply lived for beauty's sake. To be plain was a feminine crime in those days when men married for a pretty face, and knowing this every girl managed somehow to produce the effect of beauty."

"In the first place, no woman who cared a rap for her complexion ever ventured out in windy or sunny weather without a stout veil over her face. We court wind and tan and cultivate freckles with a recklessness born of faith in some particular brand of cold cream. But an ounce of prevention is worth a pound of cure; and our grandmothers knew that when they wore sun-bonnets and carried parasols and bought veils as thick as a board."

They Cultivated Curis.

"In the second place they were thoroughly feminine—and there is nothing really so beautiful as femininity. They did not bother about cultivating rascals; they cultivated curls. They

understood the fascination of a ribbon and a ruff. They did not try to imitate their brothers—and they did not play golf."

"If they wished to cultivate rosy cheeks they did not go out in boisterous weather and fight a gale in order to get a glow. They managed it by some old-fashioned home-made means or cosmetic. They understood the value of home-made creams and of mutton tallow. They reveled in goose grease, milk washes, and lemon washes, and sweat-baths."

"Did you never take a sweat-bath? If you never did, try it now. Go to bed about 4 o'clock in the afternoon, in a well-heated room. Wrap yourself in blankets and quilts and shawl until you are nearly smothered. Then lie there and for two mortal hours endure all sorts of tortures while you perspire and perspire until the sheets about you are wringing wet. When you are ready to get up and dress for dinner you are at least three shades whiter and your cheeks have a most beautiful color, which lasts all evening. That is one beauty recipe which never failed our grandmothers."

"Mutton tallow is after all the most powerful and medicinal face cream that exists. If you cannot endure it straight, melt a piece of it in a kettle with a little almond oil and rose water. When thoroughly melted heat it until cold. Nothing better has ever been manufactured. Do you know how our grandmothers manufactured rouge? They boiled common, old-fashioned red flannel—boiled it until the color began to run—and then took out a piece of it and rubbed it on their cheeks. The finest rouge made in these days and the most beautiful looking is called the Turkish rose cloth. It is made by an old lady down in Baltimore, and is nothing more nor less than boiled red flannel."

A DAINY NEW YEAR CHAFING DISH SUPPER

A Few Suggestions for Those Who Were the Recipients of a Chafing Dish Christmas.

By CORNELIA C. BEDFORD
(Former Principal New York Cooking School).

Among Christmas gifts there are few which combine artistic beauty and thorough usefulness to a greater degree than a chafing dish. It may be made of silver or less expensive metal, such as copper or nickel; in any case, whatever its guise, it will render equally faithful service. For those who are the happy possessors of such a gift what could be more appropriate than the following supper for a few choice friends:

Fruit Cocktails.
Mexican Spaghetti.
Crabs with Fresh Mushrooms.
Latticed Potatoes.
Regina Oyster Salad.
Coffee.

Mexican Spaghetti.
As the ordinary chafing dish rarely holds more than a quart, we will plan to serve not more than six persons, and that interest may not lag or too long an interval occur between courses, it is well to partly prepare the dishes of the evening ahead of time. Take one-quarter of a pound package of spaghetti; break it into two-inch lengths, and drop it into a kettle of rapidly boiling salted water; have at least three quarts of water, and keep it at a galloping boil until the spaghetti is tender; this will take about thirty minutes. Turn it into a colander, rinse thoroughly in cold water; then drop into a bowl of cold water and set aside. From a can of tomatoes strain off half a pint of the thinner portion; add a tablespoonful of tomato catsup, a teaspoonful of onion juice, one-half of a teaspoonful of salt, and a dash of paprika. Cut fine enough sliced fat bacon to measure three tablespoonfuls, and one-half of a medium-sized sweet red pepper. Put these last two ingredients in a blender and stand at the side of the fire until the fat is tried out of the bacon; then set aside without disturbing its contents. This is preferable to cooking the bacon at the table, as the frying fat is apt to sputter, besides emitting a rather objectionable odor. In a tiny cup or butter plate place a tablespoonful of dry flour, and the preliminaries for this dish are practically complete.

Crabs and Fresh Mushrooms.
The hot courses from the chafing dish are sufficient for the meal—the second one should have the necessary materials grouped on a small tray ready to be set before the fair cook, as soon as the dish table. When it is impossible to obtain fresh mushrooms, two canned articles add materially to the excellence of this simple dish. Open one large or two small tins of picked crab meat, break apart with a fork and let stand in a cool place for at least two hours to aerate; this removes the close tinsy taste which canned articles are apt to acquire. Rinse, peel, and cut fine a quarter of a pound of fresh mushrooms or open and drain one can (the liquor can be put aside for some other dish). In separate bowls, or dishes have ready three tablespoonfuls of flour, one quarter of a cupful of milk cream, mixed with a tiny pinch of baking soda, and one-half of a cupful of sherry. Unless one is fond of the bakery article it is best to use homemade rye bread, which is milder in flavor. It should be stale enough to cut in smooth slices. Butter the end of the loaf, using butter soft enough to spread easily, then slice; put together in pairs and cut into small triangles or fingers; a few sprigs of watercress used as a filling will add spiciness and tang. The same sandwiches may be used for both courses, or plain white bread and butter can be served with the crab meat. To keep them from drying pile the sandwiches

on a plate and cover with a napkin wrung out in cold water.

Regina Oyster Salad.

The salad is a new one this winter. Pick over, rinse and drain three dozen good-sized oysters. Scald and thoroughly skim the oyster liquor. In a saucepan brown slowly one tablespoonful of finely chopped celery and cook for a moment, then add one teaspoonful of tomato catsup, ten drops of Worcestershire, two drops of tabasco and the skimmed liquor and bring to the boiling point. Add the oysters, draw to one side and shake slowly, but steadily, until they plump and ruffle. Take them immediately from the liquor and spread on a platter to chill. Cut each oyster into quarters, mix with an equal quantity of cut celery and sufficient lettuce is to be preferred, but as this is often impossible the ordinary variety is generally used. The salad is to be arranged individually, each plate being masked with mayonnaise and garnished with overlapping slices of cucumber pickle.

Latticed Potatoes.

Latticed potatoes need a special slicer, the blade of which is fluted instead of being flat. The raw potato, after paring, is cut in thin openwork slices which, after soaking in cold water and drying on a cloth, are quickly fried a delicate brown in deep fat. These may be prepared during the day, then spread on a flat pan and reheated in the oven; or Saratoga potatoes—home made or purchased—may be substituted, heating them in the same manner.

Fruit Cocktail.

The fruit cocktail is much newer than any other combination and is a delightful mixture. For it, halve six juicy oranges and with a spoon scoop out the pulp, keeping it in as good shape as possible. Mix with it four bananas cut fine, the strained juice of two lemons, one can of grated pineapple, one can of grapefruit, and a dozen new limes, a glass of sherry and sufficient powdered sugar, to make pleasantly sweet. Set aside to chill, stirring occasionally to dissolve the sugar. Ice the orange shells.

To serve this supper, all the shells, topped each with a candied cherry, and have them at each place when the meal is announced. While they are being eaten, the lamp under the blazer which contains the partly cooked bacon. When hot add the flour and stir until mixed; slowly add the sauce, stir until it thickens smoothly; add the drained spaghetti, slip the hot water pan underneath, cover and let cook for a good five minutes.

Dessert and Coffee.

As soon as the spaghetti is served send out the dish to be cleaned. Return it to the table with the tray containing the ingredients for the second dish. Put butter and mushrooms in the blazer, cover and lower the light, cooking slowly for eight minutes. Sprinkle in the flour, stir until absorbed, add the crab meat, with salt and pepper to taste. Stir and cook for three minutes. Add the cream, when it is hot and thick, and the sherry. Extinguish the light and serve at once.

Add to this delicately informal meal pass round slices of tart apple spread with cream-cheese. Coffee may be served last or throughout the meal as is preferred.



A chic little guimpe frock of plaid serge in warm shades of red, brown, and green. Red silk braid edges the hems.

SEEN IN THE SHOPS

Fur-lined coats are taking the world of fashion by storm—great, big, loose affairs of blue, brown, gray, or red, with soft gray and white squirrel linings.

They're used for everything, from automobile to evening wear.

Three-quarter lengths are most in evidence, though long and even a rather short length are worn.

Muffs are many and varied as to shape, though everything is a variation of the flat muff. Square muffs, carriage muffs, and "tea-cozy" muffs are equally good, with, as the quaintest of them all, "Peggy" from Paris' muffs that pull up on heavy silk cords, or ribbons, like a bag.

And ermine! Starting with the coronation, ermine has gained steadily in favor, until this year there's a perfect mania for it. And no wonder, for it's the most becoming fur imaginable.

Black lynx, in shapes evolved from old-time peleries, with all of the pelierine's good points and a dozen new tricks, is stunning and wonderfully effective.

Neck furs come in a hundred new

shapes, with the new little flare evident in most of them; and, too, most of them are made to have one end hang carelessly over the left shoulder.

Sable and mink and all the brown furs are even more popular than they have been in early autumn.

Use Mando to Remove Superfluous Hair

This preparation has been standard for years. Will absolutely destroy hair and leave the skin fair and smooth. It neither burns nor scars. The most dependable article known. Accept no substitute. Send for free booklet.

Price, \$1.00; samples, 10c.

JOSEPHINE LE FEYRE 1208 Chestnut St. Philada., Pa.

Sold by A. LISNER.

Lansburgh & Bro. Store Opens 8:30 A. M. Closes Saturdays 9 P. M. Lansburgh & Bro.

Cold Weather Needs.

An Underwear Sale of Great Merit,

For the qualities are the highest and the prices the lowest that have been made this season, despite the fact that we are only beginning to have cold weather.

WOMEN'S HEAVY FLEECE-LINED NATURAL WOOL VESTS AND PANTS; 75c value; to-morrow, each..... 39c

WOMEN'S HEAVY NATURAL WOOL VESTS AND PANTS; sizes from 28 to 44; 75c value; to-morrow, each..... 47c

CHILDREN'S HEAVY FLEECE-LINED RIBBED SHIRTS AND DRAWERS, in white and gray; 25c value; owing to broken sizes, to-morrow..... 18c

Women's Hose; the Right Sort at the Right Prices

Women's Fine Black Cotton Hose, with white feet, double heel and toe; warranted fast black. Special, 12½c

Children's Fine Black Hose in large and small sizes; double heel and toe; warranted fast black. Special, 19c

Women's Fine Black Lisle Hose in fancy drop-knit, double heel and toe; warranted fast black; 25c value. Special, 19c

Women's Fine Black Gauze Lisle Hose, high spliced heel and double toe. Hermsdorf dye; 35c value. Special, 29c

Women's \$2.50 Silk Gloria Umbrellas, \$1.79

Certainly one of the best chances of the year to obtain a thoroughly good umbrella at a little price. These are of best silk gloria, 26-inch paragon frame, steel rod; handles of sterling; trimmed horns, ivory and pearl. A great many natural wood and ebony handles.

Exquisite Neckwear for New Year Receptions

We are showing all the very latest ideas in Ladies' Neck Dressings at the lowest possible prices. The newest styles in Ruchings, in white, black, light blue, pink, and other delicate colors. Special, 9c strip.

Lace and Chiffon Jabots at 50c. Fluffy Jabots, nicely trimmed, 75c. Hand-made Stocks with steel beads, \$1.00. Hand-made Chiffon Stocks, with ribbon effect and beads, \$1.25.

Hand-made Stocks, lace trimmed and Parisian braid and steel beads, \$1.25. Finest hand-made, daintily trimmed in evening shades. Stocks, \$2.48, \$3.48, and \$4.48. Complete line of All-silk Ruffs—moderate prices, \$1.00 to \$2.25.

To Effect a Speedy Clearance We Offer Women's Fascinators and Aprons

At prices that represent a small part of their value.

Women's Hand-made Worsteds Fascinators, in pink, blue, white, and red. Regularly 65c. Special, 39c

Women's Aprons, made of fine white India Linen, fine tucks. Special, 23c

Women's Aprons, made of white lawn, hemstitched hem and embroidered pockets. Special, 19c

Infants' Caps and Long Slips

Babies' Caps, made of fine white silk, full ruche around face; also dainty French effects. Regularly \$1.48. Special, 98c

Infants' Long Slips, made of fine minkook; hemstitched ruffle around neck and sleeves. Special, 23c

420 to 426 Seventh St. LANSBURGH & BRO 417 to 425 Eighth St.

PETER GROGAN
Credit for all Washington.

PARLOR
AND DINING ROOM
FURNITURE,
CARPETS, AND
RUGS AT A
DISCOUNT,
AND ON
CREDIT

The biggest bargains of the year in furniture, carpets, and house furnishings. Weekly and monthly payments to suit you. Carpets made, laid, and lined free. In addition to reduced prices the following special discounts will be granted: 10 per cent for cash with order, or if payment in full is made within thirty days, 7½ per cent discount if paid within sixty days, and 5 per cent discount if paid within ninety days.

PETER GROGAN
817-819-821-823 7th St.
Between H and I Sts.

STEINWAY
And Other World-renowned
PIANOS

For Sale, Rent, or Exchange.
E. F. Droop & Sons Co.,
925 Pa. Avenue.

CHAS. KING & SON
ALEXANDRIA, VA.
SENATOR
SPECIAL BLEND
PATENT FLOUR

Schmedtie Bros.
ESTABLISHED 1864

Jewelers
Silversmiths
Opticians

The people with a reputation for reliability.

Schmedtie Bros., 704 7th St.
de28-1f

A \$575
Knabe, \$400

An absolute sacrifice of an instrument of this class really command much more money. Only very slightly used. Fine mahogany case. Perfect in tone and action. It'll be snapped up quickly.

Just Say—"Charge It!"

Beautiful Tapestry
RUGS, \$14.50

We have a choice lot of handsome Tapestry Rugs. Size 9 ft. by 12 ft. 6 inches. They are perfectly woven in pretty designs and rich colorings. We'll close them out at \$14.50 each.

R. BURKS, 729 7th St. N.W.,
Phone M.2294.
Furniture, Floor Coverings

SHAFFER, Florist.
Exquisite Flowers for
Holiday Week.

Fourteenth and I (Eye)
Phone 2416 Main

Removal Sale.
BRENTANO'S
Pa. Ave. and 11th St.

CUT PRICES
On all work contracted for before Jan. 1.

\$10 Set Teeth, \$7.00.
\$5 Set Teeth, \$4.00.
\$5 Gold Crown, \$4.

Open Sundays 10 to 2.
Dr. Patton's Union Dental Parlors,
910 F St. N. W.

THE LARGEST SALE OF ANYONE
BRAND IN THE UNITED STATES

Sauers
FLAVORING EXTRACTS
BEST BY TEST.

At your grocer's, 10c and 25c.

THE LEADING HOUSE
In the South dealing in China and
Glassware, Kitchen Utensils, etc.

Lowest prices for the best goods.
DULIN & MARTIN CO., 215 F St.
1214-1815

First Day
Second Day
Third Day
Every Day

of the New Year, on which you desire
an exquisite dessert confection to make
your family and guests confection-
happy, serve them with

NABISCO SUGAR
WAFERS

Begin aright by wishing your New
Year's callers "Happy New Year" with
these delicious creations.

FESTINO —another confection, like an almond in
appearance and flavor, with a shell that
dissolves on your tongue and surprises
you with a delightful kernel of cream.

NATIONAL BISCUIT COMPANY